1932

THE SUNDAY STAR, WASHINGTON, D. C., JANUARY 3, 1932

99. FOODS AND BEVERAGES

426-658

SCIENTIST PRESERVES HONEY AS CRYSTAL INSTEAD OF LIQUID

New Product Neither Dries Nor Spreads Sticky Smears and Can Be Cut Like Cake.

By the Associated Press.

ITHACA, N. Y., January 2.—Discovery of a new method of preserving honey as an opaque, gray-white butter instead of a golden liquid was announced today at Cornell University.

The new product called crystal honey, has a slightly different flavor; it neither drips nor spreads sticky smears and is offered by the university to the honey industry of the United States.

The discovery is the accomplishment of a young Canadian, Dr. E. J. Dyce, who made a gift of the process to Canadian honey producers and to Cornell. He developed the process as part of his thesis for obtaining the degree of doctor of philosophy and worked under supervision of Dr. E. F. Phillips, professor of apiculture.

Honey forms crystals naturally, but sometimes delays months or even years before crystalizing completely. These natural crystals—flat, gray-white, sweet, one-thousandth of an inch long, five-sided and best visualized by a crude, childish drawing of a wartime tank—are the basis of Dr. Dyce's discovery.

He learned that if liquid honey is given a small dose of the crystals at the right temperature, it is like setting off a pack of firecrackers. Honey crystals begin to grow everywhere in the liquid and multiply rapidly. The phenomenon is quite similar to that in other, andnon-edible crystals, which by the presence of a few induce crystallization through an entire mass of liquid or semi-liquid.

Dr. Dyce heats his honey to about 160 degrees Fahrenheit to kill the yeasts and molds, a temperature somewhat lower than ordinarily used in preparing honey.

Then he cools it to 75 degrees and adds 5 per cent of crystallized honey. This mixture he keeps at close to 57 degrees for 48 hours. In that period the entire mass crystallizes. It can be cut like cake, or like fairly hard butter. Canned, or in glass, Dr. Phillips says it keeps indefinitely.

Div. 63